

ATARRAYA COCKTAILS

MEZCALITA PICANTE \$170

ESPADIN, CONTROY, CHILE LIQUEUR, CHARRED TORTILLA SALT, PINEAPPLE, CORIANDER, "JALAPEÑO", LEMON

XOCHITL \$190

ESPADIN, MARIGOLD, HIBISCUS, "TOTOMOXTLE"

PANCHITA \$190

TEQUILA, PASSION FRUIT, BASIL

LA SANTA \$180

ESPADIN, KIWI, LEMON, MEXICAN PEPPERLEAF

PACIFICA \$180

ESPADIN FATWASHED WITH COCONUT, PINEAPPLE OLEO, MISO, SPIRULINA

ROSITA FRESCITA \$190

GIN, WATERMELON, STRAWBERRY, GINGER BEER

XOCOLATL \$190

CLARIFIED OAXACAN CHOCOLATE, GIN, LICOR 43, FRANGELICO, CAMPARI

LAS DOCE \$190

GIN, TONIC WATER, LILLET, GRAPE OLEO

MOCKTAILS

BELLA SPRITZ \$180

ITALIAN APERITIF 0.0%, PROSECCO 0.0%, GRAPEFRUIT JUICE, SPARKLING WATER

INDIGO \$120

BLUEBERRY JAM, TONIC WATER, COCONUT WATER, BLACK TEA

WINES

		<i>- Glass -</i>	<i>- Bottle -</i>
ROSÉ	LA BELLE ANGÉLE CINSAULT, GRENACHE	\$150	\$700
RED	CARE GRENACHE, SYRAH	\$150	\$700
RED	SOL Y NIEVE CAB SAU, GRENACHA	\$130	\$600
WHITE	CHAN DE ROSAS ALBARIÑO	\$250	\$1200
WHITE	SOL Y NIEVE VERDEJO, VIURA	\$150	\$700

CLASSIC COCKTAILS

MEZCALITA	\$180
MARGARITA	\$190
GIN & TONIC	\$180
APEROL SPRITZ	\$180
PALOMA	\$180
CUBA LIBRE	\$160
MOJITO	\$170
MARTINI	\$180
NEGRONI	\$180
OLD FASHIONED MEZCAL	\$160
ESPRESSO MARTINI	\$170
CARAJILLO	\$180

MEZCALES

ESPADÍN \$110

JUG (10 SHOTS) \$900

7 YEARS OF MATURATION, 40% DEGREES

TOBALÁ \$160

JUG (10 SHOTS) \$1400

10 YEARS OF MATURATION, 45% DEGREES

TEPEZTATE \$180

JUG (10 SHOTS) \$1600

16 YEARS OF MATURATION, 40% DEGREES

ENSAMBLE \$190

JUG (10 SHOTS) \$1,700

14 YEARS OF MATURATION, 46% DEGREES

***TASTING** \$350

1 OZ OF ENSAMBLE, TEPEZTATE, TOBALÁ
HIBISCUS SALT, WORM SALT, ORANGE, GRASSHOPPERS

TEQUILAS

GRAN CENTENARIO PLATA \$130

MAESTRO DOBEL BLANCO \$150

ARETTE REPOSADO \$180

DON JULIO 70 AÑEJO \$200

BEERS

VICTORIA \$60
CORONA \$60
HEINEKEN \$60
COLIMITA, LAGER \$120
PIEDRA LISA, IPA \$130
PÁRAMO, PALE ALE \$130
HEINEKEN NON-ALC \$40

MIXES

SUERO \$20
MICHELADA \$25
CLAMATO \$35

NON - ALC

FRESH DAILY JUICE \$70
LARGE \$90
LEMONADE \$55
SPARKLING \$60
SPARKLING WATER \$40
COCA COLA \$40
REGULAR OR LIGHT
ESPRESSO \$40

STARTERS

RIB EYE TOSTADA	\$240
REGIONAL TOMATOES SALAD	\$260
LETTUCE SALAD WITH GOAT CHEESE AND CARAMELIZED PISTACHIOS	\$195
BURRTA ON FENNEL HANDCRAFTED ORGANIC MILK BURRATA WITH CHERRIES, PESTO, AND BALSAMIC VINEGAR	\$390
FRIED SHORT PASTA WITH PORK RIND	\$150
TUNA TATAKI WITH SESAME CRUST	\$220
BLACK AGUACHILE SHRIMPS COOKED IN LEMON AND SOY WITH ONION SAUCE	\$300
GUACAMOLE ADD FRIED PORK FOR \$40	\$180
HUITLACOCHE QUESADILLAS 3 PIECES PER ORDER. PRICE PER PIECE \$70	\$180

MAINS

GRILLED MAHI - MAHI	\$370
200 GR. WITH ZUCCHINI, EGGPLANT AND 3 TYPES OF PURÉE	
SEA BASS ON COCONUT AND CHILI SAUCE	\$320
SEAFOOD STUFFED POBLANO PEPPER	\$250
IN SQUID INK AND WHITE WINE SAUCE	
POBLANO PEPPER STUFFED WITH VEGETABLES	\$200
IN BEETROOT AND MORITA CHILI SAUCE	
OCTOPUS AND SHRIMP TLAYUDA	\$535
WITH SEASONAL SAUCE	
OCTOPUS ON MASHED POTATO	\$480
W/ SAUCES OF: MANZANO PEPPER AND CORIANDER-PARSLEY	
RIB EYE	\$670
500 GR. WITH MASHED POTATOES AND ROASTED TOMATOES	
SHORT RIB WITH DEMI- GLACE SAUCE	\$590
SIDES: MASHED POTATO AND LEAF SALAD	

TACOS

-3 pieces per order-

SHRIMP ON CHEESE CRUST	\$390
WITH HABANERO-MARROW SAUCE. PRICE PER PIECE \$140	
MARINATED PORK RIB	\$225
PRICE PER PIECE \$85	
BAJA STYLE FISH	\$225
WITH SWEET AND SOUR ORANGE SAUCE. PRICE PER PIECE \$85	
CAULIFLOWER BATTERED W/ QUINOA	\$180
ROASTED TOPPINGS: PEPPER AND ONION. PRICE PER PIECE \$70	

DESSERTS

THREE MILKS SPONGE CAKE	\$130
WITH CARAMEL ICE CREAM	
CARLOTA (LEMON PIE)	\$120
CLASSIC MEXICAN DESSERT MADE WITH CREAM CHEESE, LEMON AND COOKIES	
CHOCOLATE MOUSSE	\$120
WITH COCONUT ICE CREAM AND BEETROOT CRUMBLE	



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Puerto Esccondido

2022

MEX